

Featured Recipe

Peanut Butter Pie

Chocolate Chip Cookie Crust Ingredients:

- 2 1/4 cups gluten-free chocolate chip cookie crumbs (approximately 10 cookies)*
- 2 Tbs. melted butter or Earth Balance® Buttery Sticks (non-dairy)

Pie Crust Directions:

Preheat oven to 350° F (static) or 325° F (convection).



Copyright 2010 Jules E. Dowler Shepard

Be sure your cookies are crispy before trying to crush them into crumbs. If fresh baked, take several cookies at a time and place them in the freezer for 5-10 minutes (unwrapped). This will harden and dry them, making them easier to crush into crumbs.

To make the crust, use a gallon size zip-top bag (freezer bags are stronger) and fill it with approximately 2 1/4 cups of chocolate chip cookies. Remove the air from the bag and seal, then begin rolling over the cookies with a rolling pin, crushing the cookies to a very small crumb size. Once uniformly crushed, measure out to be sure you have 2 1/4 cups of crumbs - repeat if you need more crumbs. Note: this step is even easier using a food processor instead!

Pour the crumbs into a medium-sized bowl and stir in the melted butter or Buttery Sticks, stirring with a fork until the crumbs begin to stick together when pressed. It is important that the mixture not be too wet, so if the crumbs are very wet at this point, crush more cookies to add to the mixture.

Pour the crumb-butter mixture into a pie pan and press with your fingers to create an even thickness along the bottom and sides of the pan. Bake in preheated oven for 5 minutes. Remove and set aside to cool until the pie filling is prepared.

Peanut Butter Pie Ingredients:

- 1 1/2 cups confectioners' sugar
- 8 ounces cream cheese, dairy or non-dairy (Tofutti® Better than Cream Cheese)
- 1 cup creamy peanut butter (Earth Balance® Natural Peanut Butter with Flaxseed)
- 1/2 cup liquid creamer or half-and-half (So Delicious® Vanilla Coconut Creamer)
- 1/4 cup milk, dairy or non-dairy (Kirkland® Organic Vanilla Soy Milk)
- 20 ounces whipped topping, thawed if frozen, dairy or non-dairy (Soyatoo!® Soy Whip™, Whippable Soy Topping - 10.14 fl oz, whipped to 20 oz)

Peanut Butter Pie Directions:

If using Soy Whip™ or another topping which must be mixed (like Dream Whip®), pour ingredients in a large mixing bowl and whip on the highest speed of an electric mixer for 3-5 minutes, or according to package directions. The whipped product should equal 20 ounces when prepared. Once prepared, or if using a pre-prepared whipped topping (like Cool Whip®), pour into a separate bowl and set aside.

In an other bowl, beat the cream cheese and confectioners' sugar until smooth. Stir in peanut butter. Add the creamer or half-and-half. Test the consistency at this point - if it is thin, there is no need to add milk; if it is thick, add 1/4 cup milk, as per the directions. Particularly when using "natural" peanut butters, the consistency of the peanut butter itself can differ markedly, and you do not want this pie batter to be too thin to set up in the freezer. Fold in the prepared whipped topping until uniformly mixed.

Pour into the prepared pie pan; pour any extra into ramekins or a small casserole dish. Cover and freeze until set up. Remove from freezer 5-10 minutes before serving; cut with a sharp knife warmed in water first.